

# NEW YEAR'S EVE DINNER

FROM 7:30 PM TO 1:00 AM

## STARTERS

Semi-Cured Foie Gras, Chebakia Crisp

Floral honey & warm spice reduction

Ravioli of Roasted Pumpkin & Mascarpone

Silky brown butter emulsion

## MAINS

Royal Chicken Rfissa

Delicate r'ziza, tender chicken  
aromatic sauce

Slow-Braised Lamb Shank

Silky rosemary potato purée & deep pan jus

## DESSERTS

Panna Cotta with Orange Blossom Granita

Soft floral notes with a hint of fresh citrus

Matcha-Strawberry Tiramisu

Silky cream & vibrant fruit finish

The Mellah Exclusive Celebration with Gnaoua Music & great food!

1500 Mad per person



THE MELLAH  
MARRAKECH